

*Irradiated Food Pallet  
FDA Pallet Management*

6311 Wilson Lane  
Bethesda, MD 20817

March 11, 1999

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Commissioner Jane E. Henney  
FDA (HFE-88)  
5600 Fishers Lane  
Rockville, MD

Dear Commissioner Jane E. Henney,

I am for the FDA approval for the irradiation of foods. It kills bacteria and poses no threat to human health. Irradiation only makes food safer and healthier. This is a big change in food safety. Here are some reasons why food irradiation is a very good thing.

Irradiation makes food safer and healthier to humans. USA WEEKEND says that irradiation stops the growth of bugs and bacteria like E.coli in beef and tapeworms in pork. Not only does it stop the growth of these things but kills them off completely. This is how the food becomes safer and healthier by being irradiated.

In addition to safer and healthier food the shelf life of the food is extended by years. USA WEEKEND said that you could buy a precooked chicken that had been irradiated and after two years all you would have to do is heat it up and enjoy. It sounds gross but it's true! Art Ginsberg, a trained butcher, says he can't tell the difference between irradiated and non-irradiated that if anything the irradiated meat looked healthier.

Not only does irradiated meat do all of the above but it doesn't cost that much more to have this procedure done. USA WEEKEND says that it will only cost five to seven cents extra. That means if you buy one-hundredfifty pounds of meat a year then it will only cost \$7.50 extra. Now that's cheap! Dennis McCaffy said, "I'd be willing to pay that much for safer food."

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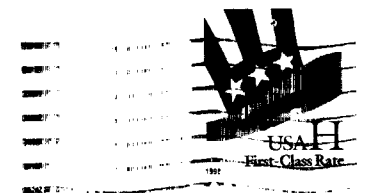
In conclusion, irradiated meat is safer, healthier, and a whole lot better. I think if a trained cook can't tell the difference between the two meats then it can't be that bad. On the other side I think if meat is irradiated it should be labeled and it shouldn't be sold until the formula is 100% pure.

Sincerely,

A handwritten signature in black ink, appearing to read "Victor M. Kane". The signature is fluid and cursive, with the first name "Victor" being more prominent and the last name "Kane" written in a more compact, stylized manner.

Victor M. Kane

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